

CASCINA GILLI



Moyé

BONARDA PIEMONTE

Bonarda is one of Piedmont's venerable and prized grape varieties, as well as a wine typical of the Oltrepo Pavese area.

We produce limited amounts of our Bonarda, with its refined nose of red berry fruit enriched by nuances of spice, subtle but recognisable. The slight effervescence of Moyé increases the appeal of its palate, bringing out its freshness without compromising its complexity. Served chilled, it is wonderful with marinates and stews, or with Piedmont's traditional fritto misto.

PRODUCTION AREA:	Castelnuovo Don Bosco and Schierano vineyards
GRAPE VARIETY:	100% Piemonte Bonarda
ALTITUDE AND EXPOSURE:	380 mt a.s.l. / south, south-east
SYSTEM OF CULTIVATION:	Guyot
SOIL TYPE:	Grey-blue clayey marl

PRODUCTION CHARACTERISTICS:

Once the alcoholic fermentation with selected yeasts is over, the new wine is stored for some months at 18°, so to help the fulfilment of the malolactic fermentation.

It follows a natural settling with the separation of the deposits and a refinement in steel barrels. In spring, shortly before bottling, we add a small amount of sweet wine; it starts a new fermentation which enriches the Bonarda of its typical bubbles, making it a very pleasant and easy to drink wine.

ALCOHOL:	12,5% vol.
TOTAL ACIDITY:	5,2 gr/lt
BOTTLE SIZE:	750 ml. Bordolese bottle
BOTTLE CAP:	"agglomerate biondellato" cork

REFERENCES AND PRIZES:

I Vini d'Italia - Guida dell'Espresso, 2011 - Four Bottles - Bonarda of the year

Duemilavini - AIS, 2011 - Three grapes

I Vini d'Italia - Guida dell'Espresso, 2010 - Three bottles

Berebene Low Cost - Gambero Rosso, 2010

Vini d'Italia - Gambero Rosso, 2009 - One glass

Guida dei Vini Italiani - Luca Maroni, 2008